

MARGIOTTA



We are ...

My great-grandfather Gabriele, head of the Margiotta family, cultivated his vineyards utilizing the ancient formula of small tree vines since 1920. This was a time when viticulture was accomplished exclusively through the hard labor of man, from the tilling of the land to the harvesting of the grapes.

Today the Margiotta Wine Company is one of the most dynamic wine businesses in the Abruzzis, cultivating nearly 10 hectares of vineyards, distributed across the territories of Pratola Peligna and Corfinio; both fall within the D.O.C. areas of Montepulciano and Trebbiano D'Abruzzo.

In honor of my grandfather and father Silvio, I have transformed the Peligna grapes into a new cellar, faithfully retracing the footsteps and traditions of my ancestors.

My profound love for and dedication to our land has guided me in the selection of the names: Pentima and Cretara.

Colle Cretara (Cretara Hill) in the Pratola Peligna zone is an important cradle of the Abruzzi viticulture and of the wine culture. Here the first vines were planted by my ancestors, who in the beginning of the 900s dedicated themselves with passion to the noble art of wine making.

Pentima, a rich land in the Abruzzis, dominates the valley where the Aterno and the Sagittario cross. This privileged position has influenced the destinies of the people who since ancient times have been growing the first vines. Arising from the ancient Corfinium, here the Italics, united against Rome, made the name Italy echo for the first time in history.

Carlo Margiotta

Our belief is in **quality**: a fundamental element of our culture, family and business.

For us, quality is an all inclusive concept: from the vineyards to the bottle, from the methods of labor, to the equipment, from the relationship with our customers to the relationship with our collaborators and our distributors. Quality is reflected in every facet, every day, everywhere in our business.

Quality is born in the vineyard, where crops are self-limited and interventions against disease are immediate. Harvesting is done manually, performed only when the precise criteria for maturation are met. Our grapes are meticulously selected, processed only naturally and vinified in stainless steel tanks. The utmost attention is dedicated to preserving the natural aromas and flavors of our wines, leaving the bouquet and natural flavors of our wines unaltered.

We produce 28,000 bottles per year. We utilize modern technology for vinification and always respect the natural characteristics of our grapes. The entire production process is carefully monitored, and at each phase all materials involved are checked, from the glass to the corks. This is done to ensure an optimal product of total quality, in line with the viticultural tradition of a business born in 1920.

Of valuable assistance to us is Loriano Di Sabatino our excellent enologist, who brings his capabilities, extensive experience, ongoing research and dedication to the study of scientific methods for cultivation and vinification. He successfully brings ahead the Margiotta Cellars, year after year.



An ancient tradition. A young cellar. An extensive culture of wine.



Azienda Agricola Margiotta Carlo Mario

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LA NOSTRA CANTINA

CRETARA

Colle Cretara, one of the designated zones of Pratola Peligna, important cradle of the Abruzzi viticulture. Here the ancestors of the Margiotta family planted the first vines, dedicated to the noble art of winemaking from the early 900's.



CRETARA MONTEPULCIANO DOC- red



CRETARA CERASUOLO DOC
Vin rosè



CRETARA TREBBIANO DOC - white



PENTIMA

Pentima, marvelous land of the Abruzzo, where the Aterno and the Sagittario cross. Arising from the ancient Corfinium, here the Italics, united against Rome, made the name Italy echo for the first time in history. The wine reintroduces the generous ancient vineyard as a tribute to a tradition, respecting archaic memory.



PENTIMA MONTEPULCIANO D.O.C.
.red



PENTIMA TREBBIANO D.O.C.
white

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The Vineyards

The Margiotta Wine Business cultivates nearly 10 hectares of land distributed across two distinct territories (climates) of Pratola Peligna and Corfinio, both falling within the D.O.C. areas of Montepulciano and Trebbiano D'Abruzzo.

The vineyards are cultivated utilizing the "filari" (*contropalliera*) method. The pruning, characteristic of this region, consists of an annual renewal of the head of the fruit which is turned upside down, the curvature forming an arch. Such form is unique to this region of the Abruzzo and strongly characteristic of this region.

The "sesti d'impianto" *nesting sites* are 150 x 3000, with 2,200 stocks per hectare.

The production is approximately 80 tons per hectare for the Cretara vineyard and 60 tons per hectare for the Pentima vineyard.

The particular climate, characterized by the arrival of a late spring and significant temperature variation during the summer months, also uniquely renders the characteristics of the red wines which display themselves in an intense violet color during their first years of life and a flowery bouquet which resembles the violet and the sour black berry. The white wines present an elegant bouquet and good body.

The grain of the soil varies greatly in the various vineyards mentioned above. The selection of the wines is made based upon the characteristics of the soil, which in some vineyards is full of stones, in others has a medium mixture (medio impasto) and in others clay-like mixture.

The wine harvest always begins well into October, beginning with the Malvasia and Trebbiano grapes and ending with the grapes of Montepulciano, occasionally harvested during the first days of November.

The Margiotta Wine Company performs only manual harvesting, collecting the grapes into baskets and cases. The vinification process begins within 60 minutes of the cutting of the grape cluster, which is transported intact and selected manually before the pressing of the grapes.

The thinning of the clusters is performed when the white grapes begin to turn golden and the black grapes are completely colored.

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Wine - History - Peligna Valley - Abruzzi

Since ancient times, the cultivation of vines and the production of wine have left a profound mark in the history, labor and the traditions of the Abruzzi people. In particular, the vines of the Peligna Valley have always received praise and appreciation from past authors. The favorable climate of the area allows the production of an elevated quality of wines that are appreciated internationally.

Up to the Romans

In the Abruzzis, wine production established itself in the Iron Age (approx 1000 B.C.). This was the "Picena culture" period. Along with the Piceni, cultivators of black berry grapes, about 500 years later, the so-called Italic people (originating from ancient Samnite stock including the brave Puligni people who were able warriors) also began to cultivate grapes for wines. These peoples were subjugated by the Roman expansion. In fact, with the Samnite Wars (310-290 B.C.) in the Abruzzis the so-called Roman period began.

Viticulture during the Roman civilization made great technological progress around the second half of First Century B.C. Precious testimonials are contained in "De Agricoltura" by Marco Porzio Catone (234-149 B.C.), Roman politician. He illustrated the cultivating practices of the time, underlining the necessity of evaluating the climate and soil before planting a vineyard, preferring the grafting technique to the reproduction of vines by seed, recommending fertilizing the soil with manure and the practice of overturning of the vines. In reference to the growing of vines, in the Peligna Valley, the "alberello" (small tree) and "vines married to trees" methods were employed for the longest time. These were methods introduced by the Etruscans.

Medieval Times

In 92 A.D., Emperor Domitian prohibited the creation of new vineyards and ordered the uprooting of half the ones already in existence. This marked the beginning of a truly sad decadence, worsened by future barbarian invasions that had generated epidemics and poverty. However, the cultivation of vines did not completely disappear, but the Greco-Gothic war, and the arrival of the Longobards, contributed to a drastic reduction.

Christian liturgy elevated bread and wine to the image of the body and blood of Christ, and these were distributed during sacred functions. Viticulture began spreading and becoming popular among the farmers, and slowly became a sign of social elevation.

In Medieval times, agronomy treaties became more numerous. Probably the "Tribbiana" vineyard that cites the present Trebbiano, already then were largely spread in the Abruzzis. Wines obtained from aromatic grapes such as the Malvasia and Moscato were drunk primarily at aristocratic tables, while among the people rustic wines were consumed with flavors (aromatic substances) added to improve the taste.

Towards the end of 300 A.D. the medicinal use of wines became known. Doctors recommended its use as a digestive adjunct or as a revitalizing agent during convalescence.

From The XVI Century

During the XVI century, cultivation of white berry wine grapes prevailed in the Abruzzo region. During the 1700s, viticulture was in full technological progress, as demonstrated by the founding of the many agrarian schools. Many publications suggested that new enological practices were geared towards improving the product and capability of competing with the French wine market. During this time period, Abruzzi wines were exported primarily to Venice and Yugoslavia.

From the 1900s

From recent research done in Pratola Peligna, documents have been discovered dating back to the first years of the century. A 37 page report narrates the method and in-depth organization of an enology contest in 1908, called "Mostra Campionaria Vinicola Mandamentale." The report provides proof that the city had hosted important viticultural events and shows how attempts were made to engage the various cellars to compete amongst themselves.

In the postwar era, Pratola Peligna experienced a decline in viticulture due to significant emigration and social factors. Reflections on this sorrowful phase are narrated in other documents, particularly in a publication in 1949, illustrating the 8th edition of the "Festa dell'Uva." Today this is still spiritedly organized, besides presenting marvelous poetry, generous human sentiments and values, and certain aspects dedicated to viticulture techniques.

**Today the Margiotta Wine Business wishes to honor
the origin of the Peligna Valley and history of the Abruzzi Wine World.**

